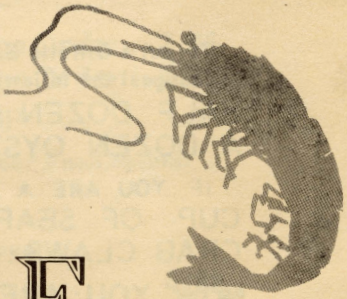
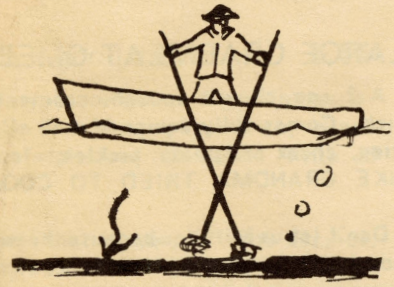
WINTZELL'S OYSTER HOUSE

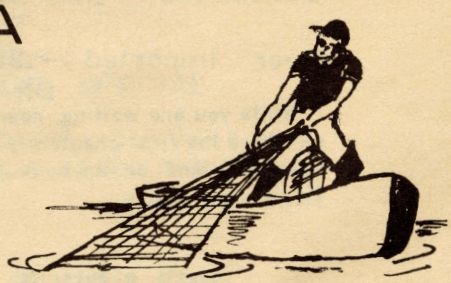


ESTABLISHED 1938



605 DAUPHIN STREET

MOBILE, ALABAMA



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MENU

SOUVENIR MENU AVAILABLE FROM CASHIER
WE SELL FRESH SEAFOODS, NOTHING PREBREADED,
SO IT TAKES A LITTLE LONGER.

To put a Gillette Edge on your Appetite (which I am afraid you will need), we suggest the following Appetizers:

HALF DOZEN OYSTERS on the HALF SHELL . . 1.60
A DOZEN OYSTERS on the HALF SHELL 2.40

IF YOU ARE A REAL CONNISSEUR EAT THEM AT THE BAR.

CUP OF SEAFOOD GUMBO 75
CRAB CLAWS . . . 3.75 SHRIMP COCKTAIL . . . 1.25

NOW YOU ARE READY FOR A SEAFOOD SPECIAL

Baked Crab, Oysters, Shrimp, Fish and Crab Claws —comes completely equipped with all the extras, French Fries, Cole Slaw, Hush Puppies, and a glass of healthful, delicious water 4.65

I FEEL ABOUT DIETS THE WAY I FEEL ABOUT AIRPLANES,
They are wonderful things for other people to go on!

A REAL FAVORITE IS OUR BABY OYSTER LOAF

This is a good meal for those not on an expense account or haven't any kick - back. Or if you have, they are still good — Consist of Buttered Bun 2x8 filled with Fried Oysters and topped off with Tarter Sauce, Relish, Catsup and Pickle 1.65

Our Fish are as Fresh as Some of These 60 Year Old Men . . .

— CATFISH AND HUSH PUPPIES —

Lettuce, Tomato, Cole Slaw and Soft Music 3.25

This is especially good if you are in a hurry . . . no bones to bother with — and if you've been on Metrecal for 2 or 3 weeks, it's real tasty!
"THIS IS OUR BEST DEAL" (From on top of the Deck)

— Good Food Takes Time — Yours Will Be Ready In A Second —

If you have 35 minutes to kill, we will stuff you a nice Flounder and serve it with French Fried Potatoes and Green Salad, with our own Special Dressing, and a delicious glass of calorie-free ice water—that our City Fathers say is good for all that ails you 4.95

THE ABOVE ITEMS ARE GOOD IF YOU HAVE A CHAMPAGNE APPETITE AND A WINE EXPENSE ACCOUNT.

FRIED or BROILED FLOUNDER is mighty good with all the trimmings — Fried . . . 3.50 Broiled . . . 3.95

NO CONVERSATION WITH THE FRIED

For 30 years, we have kept Alka - Seltzer, Tums and Rolaids stock at a record high.

SCAMP 5.50

Fried or Broiled with all the trimmings. A Choice fish.
Also called Crew Fish because the crew preferred them.

Eat - Drink and be Merry - for tomorrow you may run out of credit.

DRINKS

Coffee .25 Milk .25 Tea .25 Buttermilk .25
Soft Drinks .25
Beer Imported — .90 Premium — .80 Regular — .55
DRAFT BEER ON TAP .55

While you are waiting, reach up and get my book off my Wife's clothesline and read the first chapter — better still read two or three chapters. If you have a friend or anybody in your family you don't like, bring them one. THEY ARE ONLY . . . . . .

SEA & BEEF PLATTER 8.95

ON THE SOUPY SIDE, WE SUGGEST —
OYSTER STEW 1.85

They come seasoned or plain, with green onions, celery, parsley, bell pepper, paprika and anything else we have handy!!!
Ordering Oyster Stew here is an adventure . . . you never know when you may find a pearl or even an OYSTER!

If you have a gambler's instinct, try our GUMBO, you may find some seafood in it!

CUP . . . . . .75 BOWL 1.75

Seafood is Brain Food, But Please Don't use us as an Example As We Are All Vegetarians.

— BAKED CRAB SPECIAL —

These Crabs are Stuffed by us, and believe it or not with fresh Crabmeat, Consists of 2 Crabs all loused up with French Fries, Cole Slaw, Chunks Tomatoes, Toast and Soft Music 2.95
(One Crab with above trimmings . . . . 2.25)

We will give you a menu if you promise not to give it to a restaurant. At these prices, he will send me a head - shrinker. — Wintzell

LARGE CRABMEAT OMELETTE a good meal 3.65

A 2 egg job with enough crabmeat to know you are not eating a fish sandwich. Comes fully equipped with all extras — Soft Music, Cole Slaw, french fries, chunk of tomato, pickles, etc. Glass of delicious ice water. THIS IS LIKE GRANDMA TRIED TO COOK!

Don't let us Miff You because the waitress will not serve you. The service, though it's slow and crude here, it's slightly better than the food here. Till now you've felt dismayed and beaten, BUT YOU'LL FEEL WORSE WHEN YOU HAVE EATEN . . . .

WINTZELL JUNIOR SPECIAL

COLD PLATE with SHRIMP SALAD — CRAB CLAWS, Boiled Shrimp, Potato Salad, Lettuce & Tomato, Saltines
(I am tempted to try this myself, Wintzell, Sr.) 4.50

This is for Customers with delicate taste buds which you have 9000 on your tongue and we try to put them all into action at a minimum cost. Our prices are not based on volume, we haven't any and we are not price fixers. We can not get the co-operation now, they're all afraid. But our prices are cash and carry, subject to change before meals.

SHORE PLATTER 3.95
Fried Oysters, Shrimp, Crab Claws, Fish, French Fries, Hush Puppies and Cole Slaw

CRAB CLAWS 3.75
BOILED SHRIMP 2.25
SHRIMP SALAD 2.25
COLE SLAW, POTATO SALAD, GREEN SALAD OR LETTUCE AND TOMATO 55

Wintzell's is highly recommended by his Wife, Son, Daughter, Son-in-Law, Daughter-in-Law and Eight Grandchildren — They appreciate your patronage.

WEST INDIES SALAD 3.75

— OUR STANDARD MERCHANDISE —

FRIED OYSTERS Small Order 2.35 Large Order 3.65
FRIED SHRIMP Small Order 2.35 Large Order 3.65
1/2 FRIED OYSTERS — 1/2 FRIED SHRIMP 3.95

We have to open your OYSTERS . . . or . . . Cook your Food Special, it takes time, if you can't wait, we will mail it to you!

This is for those who have that discriminating palate appeal . . . .

Large order of Shrimp, Sauted in Butter 4.25
1/2 Shrimp and 1/2 Crabmeat, Sauted in Butter . 4.25

Large Order of Crabmeat, sauted in Butter, with Salad and Soft Music, and The Drinks are on You! 4.25

When a Little Shot Gets Half Shot — He Thinks He Is A Big Shot.

THIS IS A REAL TREAT

Stuffed Shrimp with Crabmeat and all the works — Green Salad, French Fried Potatoes, and the Drinks are ON YOU 4.25

I NEVER DID THINK THAT I WOULD SEE THE DAY I WAS BETTER OFF THAN PENN CENTRAL — WINTZELL.

I wish I had not said this: I eat like a bird — Peck after Peck . . . —Wintzell.

FRIED or BROILED SNAPPER
Served with all the trimmings and no conversation . . 5.50

SOFT SHELL CRABS in season (2) 3.95

(This will make you appreciate your wife's cooking)

One - Half Florida Lobster 4.50
Whole Florida Lobster with all the trimmings . . . 6.50

Served with Cole Slaw, French Fried Potatoes — Toast

Duncan Hines, in fact, none of the Restaurant Gourmet have eaten here. I am not stupid, I know the food is lousy, but everybody pays me for it . . . I am the Connoisseur, and have the figure to prove it.

ENJOY YOURSELF, THESE ARE THE GOOD OLE DAYS . . . .
YOU'RE GOING TO MISS IN 1980 . . . .

— FOR THOSE ALERGIC TO SEAFOOD —

A STRIP STEAK with all the extras, French Fried Potatoes, Green Salad, and a good Sharp Knife. Guaranteed to be as Tough as anybody's in town 5.45
CHOPPED SIRLOIN STEAK with French fries . . 2.95

CHILD'S PLATE Fish, Shrimp, Oysters or Hamburger . . . Under 10 . . . . . 1.25

— SANDWICHES —

Crab Omelette . . . 1.65 Baby Oyster Loaf . . . 1.65
Baby Shrimp Loaf . 1.65
Hush Puppies . . . . .35 French Fries 50

FOR THAT BIG SEAFOOD EATER —
WINTZELL'S OYSTER HOUSE SPECIAL

Gumbo, Shrimp Cocktail or 1/2 Dozen Raw Oysters — Complete Seafood Platter — Crab Claws, Fried Fish, Fried Oysters, Baked Crab, Slaw or Green Salad, French Fries and Hush Puppies. 6.50

SHRIMP CREOLE 4.50

NEPTUNE PLATTER 7.95

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BAKED CRABS

1 lb. Crab meat (light or dark meat)
1 cup bread crumbs
1 large onion, minced
½ cup celery, minced
1 small green pepper, minced
½ stick butter or margarine
1 tbsp. prepared mustard
1 tbsp. mayonnaise
2 eggs, well beaten
1-4 tsp. garlic salt
Salt and pepper to taste
10 medium crab shells

Saute minced seasoning in butter or margarine until it becomes glazy, but not brown. Mix crab meat and bread crumbs and add cooked seasoning. Also mustard, mayonnaise, eggs, garlic salt and pepper. Mixed until well blended. Pack into well greased shells, top lightly with bread crumbs, bake in hot oven, 400 degrees, until lightly brown. This mixture should yield about 10 medium sized baked crabs.

STARTLING, BUT TRUE

Has it ever occured to you that in our social system the politician is enabled to reach a position of responsibility without having any training?

He serves no apprenticeship. He masters no course of study. He need pass no examination as to ability. He receives neither diploma nor a license to practice. The veterinary who doctors our dogs and cats is required to show more careful preparation for his calling than is the politician who seeks to assume the RIGHT to direct not only our industrial but much of our personal *life*.

OYSTERS.....

FRIED.....

STEWED...

& NUDE...

"JAMBALAYA"

1 cup uncooked rice
1 pint oysters
3 heaping tbs. lard or oil
½ cup minced onions
½ cup minced celery
1 small green pepper
2 cloves garlic, minced
2 cups boiling water
½ cup oyster juice, heated
Salt and pepper to taste

Put rice into heated fat in a heavy saucepan, stir until lightly brown add minced ingredients and saute for a few seconds, about 1 minute, add boiling water and juice, salt and pepper and mix thoroughly. Add oysters or other seafood, stir once, reduce heat to simmer, cover and cook for about 15 minutes or until rice is tender. If desired, after rice is done place about four pats of real butter on top, cover and allow to melt. Serve as is; As a main course.

"GUMBO"

1 large onion, chopped
1 large bell pepper, chopped
1 cup diced celery
4 tbsp. lard
4 tbsp. flour (plain and unsifted)
2 cloves garlic, minced
4 bullion cubes (beef or chicken)
3 qts. water, boiling
1 qt. oysters
1 tbsp. "filé"
Salt and pepper to taste (red pepper if so desired)

Brown sifted flour in lard, to a golden brown, stirring constantly to prevent burning or lumping. Add ½ chopped seasoning to brown flour and saute for about 1 minute. Add this mixture to the 3 quarts of boiling water and mix thoroughly, add remaining seasoning and bullion cubes, boil for about ten minutes. Put in oysters and simmer for at least 30 minutes. Salt and pepper to taste. Then bring to rapid boil, add "filé". Mix well, take off heat. Let set for at least 15 minutes. Serve over boiled rice. This can be used for the basis of any seafood gumbo.

Wintzell's Oyster House

605 DAUPHIN ST.
MOBILE, ALA.

PLACE
STAMP
HERE

TO:_____

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